

Amendments to the Specification

Kindly replace paragraph [0004] with the following paragraph:

[0004] The present invention provides a simple and effective method to produce high purity isoflavones from soy solubles. Specifically, the present invention provides a process for producing high purity isoflavone fractions from a plant starting material, said process comprising the steps of subjecting the plant material to a primary chromatographic step to obtain an isoflavone enriched fraction and subjecting the isoflavone enriched fraction to a ~~second~~ secondary chromatographic step. The present invention also provides a process for producing high purity isoflavone fractions from a plant material comprising the step of passing the plant material through an ultrafiltration membrane which has a ~~moleueclar~~ molecular weight cut-off range that produces a plant material permeate and subjecting the plant material permeate to a primary chromatographic step to obtain an isoflavone enriched fraction and subjecting the isoflavone enriched fraction to a ~~second~~ secondary chromatographic step.

Kindly replace paragraph [0005] with the following paragraph:

[0005] The present invention also provides a process for separating high purity isoflavone fractions from an aqueous plant starting material, said process comprising the steps of heating an aqueous plant starting material to a constant temperature selected on a basis of an aqueous solubility for at least one desired isoflavone fraction that is to be recovered; passing the heated starting material through an ultrafiltration membrane to obtain a plant material permeate, the membrane having a cut-off which passes at least one isoflavone fraction; treating the permeate with an adsorptive material; washing the adsorptive material in water; eluting at least one adsorbed isoflavone fraction from the water-washed adsorptive material with aqueous alcohol to obtain an isoflavone enriched fraction; subjecting the isoflavone enriched fraction to a secondary chromatography with an adsorptive material; eluting with one or more series of at ~~leaston~~ least one bed volume of aqueous alcohol, at least one isoflavone fraction from the secondary ~~chromatography~~ chromatography; and evaporating the aqueous

alcohol from a stream used during the elution in order to promote the crystallization of at least one isoflavone fraction.

Kindly replace paragraph [0008] with the following paragraph:

[0008] While the process disclosed in U.S. Patent No. 6,033,714 provides an excellent product with an isoflavone content in dried material produced from soy molasses of from about 30% to about 50% on a dry solids basis, the inventors of the present invention have surprisingly discovered that a process utilizing a primary and then a secondary chromatographic step, will produce a high purity isoflavone enriched fraction that has a purity in a range of about 70% to about 100%. The inventors of the present invention have also surprisingly discovered that a process utilizing an ultrafiltration step followed by a primary and then a secondary chromatographic step, will produce a high purity isoflavone enriched fraction that has a ~~purity~~ purity in a range of about 70% to about 95%. The inventors of the present invention have also surprisingly discovered that a process utilizing an ultrafiltration step followed by a primary and then a secondary chromatographic step, will produce a high purity isoflavone enriched fraction that has a ~~purity~~ purity in a range of about 80% to about 95%.

Kindly replace paragraph [0009] with the following paragraph:

[0009] The inventors of the present invention have also surprisingly discovered that a process utilizing an ultrafiltration step followed by a primary and then a secondary chromatographic step, will, after evaporation and drying of the product fraction from the ~~second~~ secondary chromatographic step, produce a greater than 90% pure isoflavone product.

Kindly replace the abstract with the abstract presented on the following page.